



# Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

## MEURSAULT “LES VIREUILS”

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“Les Vireuils” comes from the Old French “virots”, “vire”, referring to plots hugging the curve of the slope.

Its 40-year-old vines face south by south-east at an altitude of 300 metres.

The plot overlooks the village of Meursault, giving us a 180° view of the white wine villages (Monthelie, Auxey-Duresses, Meursault, Puligny-Montrachet).

It is worked and ploughed to encourage root establishment, so as to draw on the mysteries and spirit of the *terroir*.

Grapes are harvested by hand and sorted; they are gently pressed with a pneumatic press; this is followed by a 36-hour clarification phase then barrelling in oak barrels (30% of which are new), where the alcoholic fermentation takes place. Ageing will takes 12 months, with stirring (batonnage) every 15 days for 5 months.

In its youth, notes of white flowers (acacia) and citrus fruits (lemons), and delicate minerality dominate this Meursault, gold with hints of green, giving it an agreeable freshness.

On the palate it is full-bodied, persistent and balanced, with a finish of grilled almonds.

Serve with:

*Main dishes: perfect with shad with a beurre blanc sauce, oven-baked sea-bass, langoustine fritters, rack of lamb with courgettes and potatoes, oven-baked capon, veal chop en papillote.*

*Cheeses: mature Comté, Epoisses, Rocamadour, Saint Maur de Touraine.*

*Ideal serving temperature: 12°.*

